

INDIGESTION, GAS OR BAD STOMACH

Time it! Pape's Diapepsin ends all Stomach misery in five minutes.

Do some foods you eat hit back—taste good, but work badly; ferment into stubborn lumps and cause a sick, sour, gassy stomach? Now, Mr. or Mrs. Dyspeptic, let this down: Pape's Diapepsin digests everything, leaving nothing to sour and upset you. There never was anything so safely quick, so certainly effective. No difference how badly your stomach is disordered you will get happy relief in five minutes, but what pleases you most is that it strengthens and regulates your stomach so you can eat your favorite foods without fear.

You feel different as soon as "Pape's Diapepsin" comes in contact with the stomach—distress just vanishes—your stomach gets sweet, no gases, no belching, no eructations of undigested food. Go now, make the best investment you ever made, by getting a large fifty-cent case of Pape's Diapepsin from any store. You realize in five minutes how needless it is to suffer from indigestion, dyspepsia or bad stomach. Adv.

Too Risky.

Bill—Go in an' tell de bartender dat if he don't give yer a drink you'll drop dead.
Red—I dasn't. If he did I would.

WOMAN REFUSES OPERATION

Tells How She Was Saved by Taking Lydia E. Pinkham's Vegetable Compound.

Logansport, Ind.—"My baby was over a year old and I bloated till I was a burden to myself. I suffered from female trouble so I could not stand on my feet and I felt like millions of needles were pricking me all over. At last my doctor told me that all that would save me was an operation, but this I refused. I told my husband to get me a bottle of Lydia E. Pinkham's Vegetable Compound and I would try it before I would submit to any operation. He did so and I improved right along. I am now doing all my work and feeling fine.

"I hope other suffering women will try your Compound. I will recommend it to all I know."—Mrs. DANIEL D. B. DAVIS, 110 Franklin St., Logansport, Ind.

Since we guarantee that all testimonials which we publish are genuine, is it not fair to suppose that if Lydia E. Pinkham's Vegetable Compound has the virtue to help these women it will help any other woman who is suffering in a like manner?

If you are ill do not drag along until an operation is necessary, but at once take Lydia E. Pinkham's Vegetable Compound.

Write to Lydia E. Pinkham Medicine Co., (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.



Rheumatic Twinges

yield immediately to Sloan's Liniment. It relieves aching and swollen parts instantly. Reduces inflammation and quietest a agonizing pain. Don't rub—it penetrates.

SLOAN'S LINIMENT Kills Pain

gives quick relief from chest and throat affections. Have you tried Sloan's? Here's what others say:

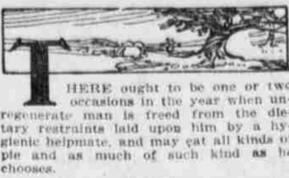
Relief from Rheumatism
"My mother has used one 50c. bottle of Sloan's Liniment, and although she is over 83 years of age, she has obtained great relief from her rheumatism."—Mrs. E. E. Lindenberg, Chicago, Ill.

Good for Cold and Croup
"A little boy next door had croup. I gave the mother Sloan's Liniment to try. She gave him three drops on sugar before going to bed, and he got up without the croup in the morning."—Mr. W. H. Strang, 3721 Elmwood Ave., Chicago, Ill.

Neuralgia Gone
"Sloan's Liniment is the best medicine in the world. It has relieved me of neuralgia. Those pains have all gone and I can truly say your Liniment did stop them."—Mrs. C. M. Doctor of Johnsonburg, Mich.

At all Dealers. Price 25c., 50c. & \$1.00
Sloan's Instructive Booklet on Horse Sore sent free.
DR. EARL S. SLOAN, INC., BOSTON, MASS.

The KITCHEN CABINET



PIE, THE POPULAR DESSERT.

In the following collection you will find some which you may not have tried:

Pineapple Pie.—Cream a tablespoonful of butter, add a cupful of sugar, and when well mixed the yolks of two eggs well beaten and a cupful of shredded pineapple; lightly fold in the well beaten whites of two eggs and bake in a single crust.

Amber Pie.—Take three-fourths of a cup of sugar, one-half cup of sour milk, the yolks of two eggs, two tablespoonfuls of butter creamed with the sugar, one-half tablespoonful of vinegar, a tablespoonful of flour, a teaspoonful each of cloves, cinnamon, allspice and one-half cupful of raisins. Make a meringue of the two whites of the eggs, adding two tablespoonfuls of sugar. Bake with one crust.

Chocolate Pie.—Cook together six tablespoonfuls of sugar mixed with four tablespoonfuls of grated chocolate; add a pint of boiling water, the yolks of two eggs and two tablespoonfuls of cornstarch. Flavor with vanilla and pour into a baked crust. Cover with a meringue made from the whites of the eggs.

Apple Meringue.—Fill a rich lower crust with seasoned apple sauce, flavor with nutmeg and bake. When done, spread with a meringue made with two eggs and two tablespoonfuls of sugar. Bake a golden brown.

Cocunut Pie.—Take four eggs well beaten, add a pint of milk and two-thirds of a cup of sugar, one cupful of cocunut, one teaspoonful of vanilla, and bake in one crust. Sprinkle sugar over the top after baking.

Banana Cream Pie.—Make a custard of two eggs, a quarter of a cup of sugar and a pint of milk. Into this put the pulp of two bananas well mashed. Turn into a pastry lined pie plate and bake until well done. Cover with a meringue, if so desired.

Date Pie.—Cook a pint of milk and a third of a pound of dates in a double boiler 20 minutes. Strain and rub through a sieve; add two beaten eggs, a fourth of a teaspoon of salt, a few gratings of nutmeg, and bake in a single crust.

Washington Pie.—This is such a favorite that it should be brought to mind often. Make a simple layer of sponge cake, and bake in two layers. Put it together with sweetened and flavored whipped cream.

A sunny disposition is the very soul of success, enabling a man or woman to do double the labor that they could without it, and to do it with half the physical and mental exhaustion.
—William Matthews.

GOOD THINGS NEW AND OLD.

In making sponge cake, the eggs should be beaten very light and care should be taken not to lose that lightness when stirring in the sugar and flour. Here is one which is called

Never Fail Sponge Cake.—Beat together three eggs and a cup and a half of sugar until creamy, then add a half cup of cold water and two cupfuls of flour sifted with two teaspoonfuls of baking powder. Bake in two layers, and use any kind of filling desired.

Popovers.—Put a cup of flour, a cup of milk, two eggs and a fourth of a teaspoonful of salt into a bowl and beat five minutes. Have the muffin or gem pans smoking hot and well greased, with a red hot oven waiting, and you will have popovers which will pop over right into your mouth.

Two-Egg Sponge Cake.—Separate the yolks from the whites of two fresh eggs; beat the whites until stiff, and add half a cup of sugar. Beat the yolks five minutes without stopping, and add to them another half cup of sugar with two teaspoonfuls of lemon juice. Beat the two egg mixtures together and cut and fold in with the lightest hand a cup of flour sifted with a teaspoonful of baking powder and a pinch of salt, then add a half cup of hot water. Sprinkle sugar on top and bake 30 minutes. Invert the pan until cool.

For the Chafing Dish.—Beat four eggs together in the upper pan, season with salt and paprika, add four tablespoonfuls of chutney sauce. Mash with this two dozen sardines which have been sliced; mix with cracker crumbs until it can be molded into small patties, and fry a golden brown in butter.

Six Grains a Year.
Here's something to be thankful for. It has been estimated by a distinguished German scientist that we eat a complete new outfit of brains about every two months. The duration of a nerve's life is about sixty days. Each nerve cell has its own independent functions, subordinate to the higher functions of the whole brain en masse; and the latter acts as a sort of boss or overseer to the individual actions and life of each separate cell. Every cell is destroyed and renewed every two

I am surprised that intelligent men do not see the immense value of good temper in their homes; and am amazed that they will take such pains to have costly houses and fine furniture, and yet sometimes neglect to bring home with them a good temper.
—Theodore Parker.

WHAT TO EAT.

Right living would eliminate a large per cent. of the ills of man. Overeating has been the cause of many ills and many deaths. To cut our food in half and multiply our exercise in the fresh air by two would unquestionably prolong our lives. Yet we go on eating food that is too rich, and too much of it, and we reap as we sow.

A soup, a salad, and the dinner is complete, says Savarin, one of the greatest authorities on dining; yet how many today would be satisfied with such a meal?

The chief value of soup made from broths or meat extracts is the toning the stomach for the heavier foods. When the nicely flavored thin soup gets into the stomach the gastric juice begins to flow; then when the heavy food follows the stomach is ready to take care of it. These thin broths of soups have little food value, but are great aids to digestion.

Heavy soups, like purées or cream soups, are of themselves a meal and with a simple salad and bread and butter make a most filling one.

Consomme is clear soup made from veal or beef. Bouillon is made from lean chopped beef. Use a quart of water to each pound of meat.

Belleuve bouillon is made from equal quantities of clear chicken broth and clam broth, seasoned with celery seed and pepper. Serve in cups with bouillon spoon.

Garnish the top of each cup with a spoonful of whipped cream.

Chowders are thick soups made from fish, oysters, clams or meat. One of the most wholesome and popular, as well as inexpensive, is

Codfish Chowder.—Cut in dice a quarter of a pound of fat salt pork, put it into a deep kettle and brown; add three sliced onions and stir until well colored, then add a half dozen potatoes sliced, and cover with boiling water. When the potatoes are tender add a quart of milk, a half pound of shredded codfish which has been soaked in water, and on each plate place a milk cracker which has been scalded with boiling water and drained. Season with salt, if needed, add a dash of red pepper, and serve piping hot. This makes a good dish for a cold winter night.

Fresh fish may be added, if so desired, but it should be put in to cook when the potatoes are added.

"Time past is gone, thou canst not it recall;
Time is, thou hast, improve that portion small;
Time future is not and may never be,
Time present is the only time for thee."

SERVING THE OYSTER.

The common way of serving the oyster is in a stew, and often a very indifferent dish it is, too, for an oyster stew to be palatable must be carefully made and well seasoned. An oyster cocktail or oysters on the half shell are the favorite first course of the dinner menu of most men.

Oyster Cocktail.—This is one of the best ways of serving this dish. Mix a tablespoonful of tomato catsup, half a teaspoonful of vinegar or lemon juice, two drops of tabasco sauce and salt to taste. Serve in cocktail glasses or in halves of green peppers placed in a bed of ice.

Roasted Oysters.—These are delicious when the nice, fresh, well-flavored oysters may be procured. Buy the oysters in the shell, scrub them and place in a dripping pan and cook in a hot oven until the shells open. Season and serve in the deep halves of the shells.

Broiled Oysters.—Clean and dry the oysters in a towel. Lift with a fork by the tough muscle, and dip in melted butter, then in cracker crumbs which have been well seasoned. Place in a buttered wire broiler and broil over a clear fire until the juices flow, turning while broiling. Serve with parsley or lemon butter.

Oysters in a block of ice is a favorite way of serving for a dinner. Melt a hollow in a block of ice with hot irons, put in the oysters, place the ice on a platter covered with a napkin and garnish with parsley and lemon.

Escalloped oysters are always liked. Prepare them with but two layers of the oyster or the center layers will not be cooked and will spoil the whole dish.

Nellie Maxwell.

months, so we each get six brand new brains per year.

Famous Khyber Pass.
The Khyber Pass, from the time of Alexander the Great, has been noted as the great military and trade gateway into India from the Asiatic countries to the east. The pass begins near Jamrud in India, 19½ miles west of Peshawar, and twists through the hills for about 33 miles in a north-westerly direction till it debouches at Daska in Afghanistan.

FALLING HAIR MEANS DANDRUFF IS ACTIVE

Save Your Hair! Get a 25 Cent Bottle of Danderine Right Now—Also Stops Itching Scalp.

Thin, brittle, colorless and scraggy hair is mute evidence of a neglected scalp; of dandruff—that awful scourge. There is nothing so destructive to the hair as dandruff. It robs the hair of its luster, its strength and its very life; eventually producing a feverishness and itching of the scalp, which if not remedied causes the hair roots to shrink, loosen and die—then the hair falls out fast. A little Danderine tonight—now—any time—will surely save your hair.

Get a 25 cent bottle of Knowlton's Danderine from any store, and after the first application your hair will take on that life, luster and luxuriance which is so beautiful. It will become wavy and fluffy and have the appearance of abundance; an incomparable gloss and softness, but what will please you most will be after just a few weeks' use, when you will actually see a lot of fine, downy hair—new hair—growing all over the scalp. Adv.

Things Have Improved.

A well known politician, at a dinner in Washington, said of commercial honesty:

"Commercial honesty is improving. When a man lies to you and cheats you, it no longer excuses him to say, 'Caveat emptor—It's business'—and shrug and smile.

"In fact," he ended, "things have now so much improved that if some multi-millionaires were to lose their fortunes the same way they gained them, they'd insist on somebody going to jail."

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Wm. C. Little* In Use For Over 30 Years. Children Cry for Fletcher's Castoria

The Point.

"Does the young fellow you have roped in with you know anything about this business he is putting his money into?"
"No; if he did he wouldn't put in his money."

The things we covet have generally lost their novelty by the time we can afford them.

KNEW WAY OF THE WORLD

Skeptical Jamie Was Not to Be Flattered, at Least at That Particular Moment.

"In some respects," said a New York lawyer, "Harry Thaw is as naive as a child. Although his money commands the country's finest legal talent, he always insists that it is he who directs his cases. He is skeptical, too, of all who approach him."

The lawyer laughed.
"Thaw," he continued, "is as skeptical as Jamie. Jamie, a village celebrity somewhat lacking in intellect, sat on the racecourse fence the day of the local races, munching away at a leg of mutton which he had somehow procured and of which he was very proud.

"A wealthy steel magnate, whose country house was near the village, rode by in his fifty-horse power racing car and, seeing Jamie on the fence, said:

"Ah, Jamie, are you here already?"
"Oh," retorted Jamie, looking significantly at the mutton bone, "oh, yes; ye all know a body when he's got anything."

Best of All Gifts.

A little boy in a big metropolitan Sunday school listened eagerly while the superintendent talking of missions urged every one present to contribute to the cause.

"Give what you can, not what you want," he concluded his exhortation. "Give generously and of your best."

Little Joseph, taking the exhortation literally and being penniless, wrote on the slip passed out for depositing in the pledge box:

"Please, sir, I give myself."

At the Boarding House.

"It's hard," said the sentimental landlady at the dinner table, "to think that this poor little lamb should be destroyed in its youth just to cater to our appetites."

"Yes," replied the smart boarder, struggling with his portion, "it is tough."

Remarkable.

"It is odd that so many eloquent arguments are made about the unwritten law."

"Why so?"
"Because the unwritten law ought to be unspokeable."

Red Cross Ball Blue, all blue, best bluing value in the whole world, makes the laundress smile. Adv.

Some self-made men evidently did the job in the dark.

An ounce of get-up-and-get is worth a pound of rabbit's feet.

Modern Ways.
Mrs. Bacon—Did you cook leave in a huff?
Mrs. Egbert—No; in a taxicab.

A simple protection against dangerous throat affections are Dean's Mentholated Cough Drops; 5c at Drug Stores.

Don't believe all you hear. Lots of defaulting bank officials have never been Sunday school superintendents.

Putnam Fadeless Dyes do not stain the kettle. Adv.

It's easier to talk than it is to acquire the wood sawing habit.

A REAL ASSET

Digestion is the most important of all bodily functions and anything that tends to disturb it is a serious offense against health. At the first sign of digestive or bowel trouble resort to

HOSTETTER'S Stomach Bitters

IT PROMOTES AND MAINTAINS HEALTH

Nebraska Directory

BOILERS

Vertical or horizontal—new or second hand.
WILSON STEAM BOILER CO., Omaha

BLISS & WELLMAN
Live Stock Commission Merchants
254-256 Exchange Building, South Omaha
All stock consigned to us is sold by members of the firm, and all employees have been selected and trained for the work which they do. Write—please—ship us

RUPTURE CURED in a few days without pain or a surgical operation. No pay until cured. Write DR. WRAY, 30 - Bee Bldg., Omaha, Neb.

TENTS AND COVERS
SCOTT-RAWITZER MFG. CO., OMAHA
Successors to Omaha Tent & Awning Company and Scott Tent & Awning Company

Theatrical, Masquerade and Historical Costumes

to rent THEO. LIEBEN & SON, 1514 Howard St., Omaha, Neb. The largest firm of its kind in the country. Write for catalog.



T. A. GIERENS, OF LINCOLN, NEBRASKA, who handles and breeds more high class Holstein cattle than any man in this territory, has purchased the entire herd of the late Mr. Sneddon of Eagle, Nebraska, and will sell at auction February 11th, the entire herd. Twenty-five head of these cattle are descendants of the famous cow "Katie Gibson" owned at the state farm.

W. N. U., OMAHA, NO. 4-1914.

Are Your Hands Tied?

by a chronic disease common to women-kind? You feel dull—headache? Back-ache, pains here and there—dizziness or perhaps hot flashes? There's nothing you can accomplish—nothing you can enjoy! There's no good reason for it—because you can find permanent relief in



DR. PIERCE'S Favorite Prescription

Mrs. Fannie H. Brent, of Bryant, Nelson Co., Va., writes: "I believe I had every pain and ache a woman could have, my back was weak, and I suffered with nervousness and could not sleep at night. Suffered with soreness in my right hip, and every month would have spells and have to stay in bed. I have taken eight bottles of your 'Favorite Prescription' and one vial of your 'Pleasant Pellets'. Can now do my work for six in family, and feel like a new woman. I think it is the best medicine in the world for women. I recommend it to all my friends and many of them have been greatly benefited by it."

DR. PIERCE'S PLEASANT PELLETS - Relieve Liver Ills

SUNSHINE L.W. SODA CRACKERS

The Big Package

Sunshine L.W. SODA CRACKERS

CRACKERS

Everything's big about Sunshine L-W Sodas—except the price. The big saving in the big, economical family package. The big satisfaction in crunching their crisp, fresh, flaky deliciousness. The big appetites their solid nourishment satisfies. And the big help in having on hand these ready-to-eat delicacies that everybody likes. At your grocer's—25c for the big package.

LOOSE-WILES BISCUIT COMPANY Bakers of Sunshine Biscuits